

LONGITUDINAL CUTTING MACHINE - TA



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is suitable to cut lengthwise elongated and bulky vegetables (courgettes, carrots, aubergines, etc.), it is perfect also to slice potatoes, onions, peppers, firm flesh tomatoes, etc.



TECHNICAL SPECIFICATIONS

145 Model

Approximate production range:
(variable according to product type, feeding speed and process settings)
up to 1,500 kg/hr

Cutting width: min. 2 – max. 12 mm

Maximum overall dimensions:
1,400 x 1,100 x H 1,800 mm

Installed power: 1.5 kW

Voltage: 230/400 V – 50 Hz



NOTE:

these data are referred to standard models and are subject to variations due to machine updates and/or specific client needs.

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MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- A hopper for product manual feeding (in gradual mode);
- Chamber with cutting blade, equipped with specially provided adjusting screw to vary cutting width;
- Variable-speed drive for cutting speed adjustments;
- A loading hopper for sliced product;
- Anti-condensation heaters for cold production environments and ventilation system for hot environments;
- Control panel;
- Safety devices in conformity with EU regulations. Cutting components (cutting units) are duly protected by fixed or movable guards of various materials.

The transmission of different movements is obtained by means of electric motors and a toothed belt.

NOTE: all machine components meant to be into contact with foodstuff, comply with current EU regulations on this subject.

OPERATING PRINCIPLE:

The product is loaded – by hand or by means of a lift conveyor – in the specially provided hopper and then conveyed by a centrifugal rotor towards the cutting blade performing the slicing. Sliced product is eventually ejected through the specially provided unloading hopper and conveyed to the following process stages or to the packaging station.

PRODUCT MACHINABILITY: fresh, with firm flesh and previously calibrated and topped and tailed.





ADVANTAGES:


- Fast, delicate, precise, regular and always oriented cutting;
- Long-lasting and quick replacement of cutting components;
- Quickly adjustable speed and width cutting;
- Easy access to inner components for cleaning and maintenance.

OPTIONAL available upon request:

Inverter for cutting speed adjustment (as an alternative to the variable-speed drive), flighted lift conveyor for an automatic product feeding.

RELATED MACHINES:

Abrasive peeling machine for tubers, Top-and-tail cutting and peeling machine for onions, Top-and-tail cutting machine for carrots and courgettes, Vegetable washer, Trimming and sorting conveyors.



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

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